

M's Weekend Brunch

A Drink to Begin

Bloody Mary, Champagne Cocktail, Belini
Hot Spiced Apple, Mulled Wine, Tsingtao Beer, Virgin Mary
Fruity Lemonades or Iced Teas, Fresh Orange Juice

Starters & Salads

In Celebration of Celery
Celtuse, Celery & Celeriac blended into a soup
finished with Roquefort cream

A Vegan Salad for Winter
Chickpeas Spiced with Ras-all-hanout,
tossed with bitter leaves, crispy kale,
golden beets & toasted almonds
finished with preserved lemon dressing

A country style Terrine of Chicken, Pork and Foie Gras
wrapped in bacon served with cranberries,
dressed cress and Melba's toast

A Bowl of Fresh Seasonal Fruit
including melons, stone fruits and berries
served with a pot of whipped honey yoghurt and pistachios

Cured Salmon on potato rosti
with peppery rocket and a tangy caper mayonnaise

Blueberry Pancakes served with maple syrup
and your choice of crispy bacon or red berry compôte

Salt & Pepper Squid served with a Lime Aioli

A Not-So-Classic Carpaccio ~
Organic New Zealand Venison thinly sliced
and drizzled with truffle oil

with Mains to follow...

Mushrooms from the Wilds of Yun'nan
sautéed in a creamy mustardy sauce
& served on toasted brioche

Fans of Roasted Cauliflower
dressed with tahini, toasted walnuts,
organic apple vinegar, pomegranate seeds,
caper berries and lots of fresh herbs

A Ballontine of Roasted Turkey stuffed with rosemary and garlic
served with roasted vegetables and a classic cranberry sauce

Fish and Chips ~
fillets of fish fried in a light beer batter with fat chips,
tartare sauce & a tart parsley salad

Steak Diane ~
Paillard of beef with a cognac, butter & shallot sauce
served with creamed potatoes and spinach

Eggs

Eggs Benedict or Florentine ~
Poached happy eggs with crispy bacon
or sautéed spinach [or both] sitting on toasted muffins
topped with Hollandaise sauce

Baked Eggs – the Spanish way ~
with spicy chorizo, black olives,
red tomatoes and Manchego cheese

M's Weekend Fry-up ~
Minute steak, lamb chop, grilled sausage,
crispy bacon, grilled tomato, sautéed onions and mashed potatoes
and a fried egg, of course

or the Bund Burger

A Burger of Organic New Zealand Venison
from Mountain River Farm
with Gruyere cheese, grilled tomato, onion jam and rocket
served on a sesame bun with sweet potato chips

...and then to Finish

A Very Vegan Pear Tart
with a scoop of vegan cinnamon ice cream

Flourless Chocolate cake
with a scoop of vanilla ice cream

Ginger Crème Brulée served with Almond Biscotti

M's very famous Pavlova

Baba au Rhum – Yum!

A nice piece of Cheese
served with nuts and fruit bread

Ice Creams and Sorbets ~
our own ice creams and sorbets
made with the best seasonal produce ~
you pick and choose

Turkish coffee with Turkish delight and baklava

2 courses including a cocktail
and limitless tea or coffee 298 rmb

3 courses including a cocktail
and limitless tea or coffee 328 rmb

10% service charge applies



米氏周末早午餐菜单

~ 餐前酒 ~

Bloody Mary, Champagne Cocktail, Belini
Hot Spiced Apple, Mulled Wine, Tsingtao Beer, Virgin Mary
Fruity Lemonades or Iced Teas, Fresh Orange Juice

~ 前菜及色拉 ~

时蔬浓汤配芝士奶油



冬季色拉配苦叶,香料鹰嘴豆,
脆羽衣甘蓝,甜菜头及杏仁



禽肉冻配无花果,水芹及面包脆



时令水果丁配酸奶,蜂蜜和开心果



腌三文鱼片配土豆饼,芝麻菜及水瓜榴蛋黄酱



蓝莓芝士薄饼可选配培根或糖渍浆果



椒盐鱿鱼配蒜味蛋黄酱



新西兰有机生鹿肉薄片配黑菌油

~ 主食 ~

奶油蘑菇配黄油面包



烤花菜配芝麻酱,核桃仁,有机苹果醋及石榴



馅料火鸡卷配烤时蔬及蔓越莓酱



香炸鱼柳配自制土豆块,他他沙司及欧芹色拉



牛菲力薄片配奶油土豆,菠菜及白兰地黄油沙司



嫩煮鸡蛋配荷兰沙司及烤松饼,
可选配培根或菠菜



西班牙式煎蛋
配西班牙香肠,黑橄榄,番茄及芝士



米氏周末烤肉拼盘 ~
薄牛片,羊排,香肠和脆培根
配烤番茄,炒洋葱,土豆泥及煎蛋



新西兰有机鹿肉汉堡
配芝士,番茄,芝麻菜,洋葱酱及番薯角

~ 甜品 ~

生梨挞配豆奶肉桂冰淇淋



无粉巧克力蛋糕配香草冰淇淋



生姜蛋奶冻配杏仁小饼干



米氏名点~ 蛋白饼
激情果冰淇淋,奶油,新鲜水果丁及激情果沙司



朗姆酒味蛋糕配芝士奶油



芝士配坚果及干果面包



自制冰淇淋及雪芭拼盘



土耳其咖啡配土耳其糖果和核桃酥

每位298元
二道菜配鸡尾酒和茶或咖啡

每位328元
三道菜配鸡尾酒和茶或咖啡

另加10%服务费